



IL FIGLIO
ENOTECA

ANTIPASTI

STEAMED LITTLENECK CLAMS “CASINO STYLE” 24.
SLAB BACON, GARLIC, HERBS, CALABRIAN CHILI, GRILLED CIABATTA

ARANCINI 33.
TRUFFLED FONTINA CHEESE RISOTTO ARANCINI, CAVIAR, CRÈME FRAICHE

EGGPLANT NAPOLEON 21.
CRISPY LAYERS OF EGGPLANT, WARM BURRATA, TOMATO, BASIL PESTO

BEEF CARPACCIO 27.
PARMIGIANO REGGIANO, ROMAN STYLE ARTICHOKES, BLACK TRUFFLE AIOLI

INSALATE E ZUPPA

SEAFOOD BISQUE 19.
COGNAC, LOBSTER

CRISPY OYSTER SALAD 21.
BABY GEM LETTUCE, CUCUMBER, TOMATO, KALAMATA OLIVES, CREAMY LEMON DRESSING,
CORNMEAL CRUSTED OYSTERS

SECONDI

16 OUNCE MILK FED VEAL CHOP 60.
WHIPPED POTATOES, ASPARAGUS, AU POIVRE SAUCE

LOBSTER FRA DIAVOLO 39.
HANDMADE EGG TAGLIATELLE, SPICY TOMATO,
MAINE LOBSTER, SCALLOPS, GULF SHRIMP, TORN BASIL

GREEN HERB CRUSTED LAMB CHOPS 49.
MUSHROOM & WINTER HERB BREAD PUDDING, BABY SPINACH,
RED WINE REDUCTION

TRUFFLED MUSHROOM RISOTTO 39.
ROASTED WILD MUSHROOMS, WINTER TRUFFLE PURÉE,
GRANA PADANO, THYME

PAN ROASTED HALIBUT 48.
ROASTED CAULIFLOWER PURÉE, ROASTED CIPPOLINI ONIONS, HARICOTS VERTS, 18 YEAR ACETO BALSAMICO

8 OZ AMERICAN WAGYU FLAT IRON STEAK 60.
LYONNAISE STYLE POTATO & ONION GRATIN, BABY CARROTS,
NEBBIOLO WINE SAUCE